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# HOME CANNING *Fruits*

## SELECTION and PREPARATION

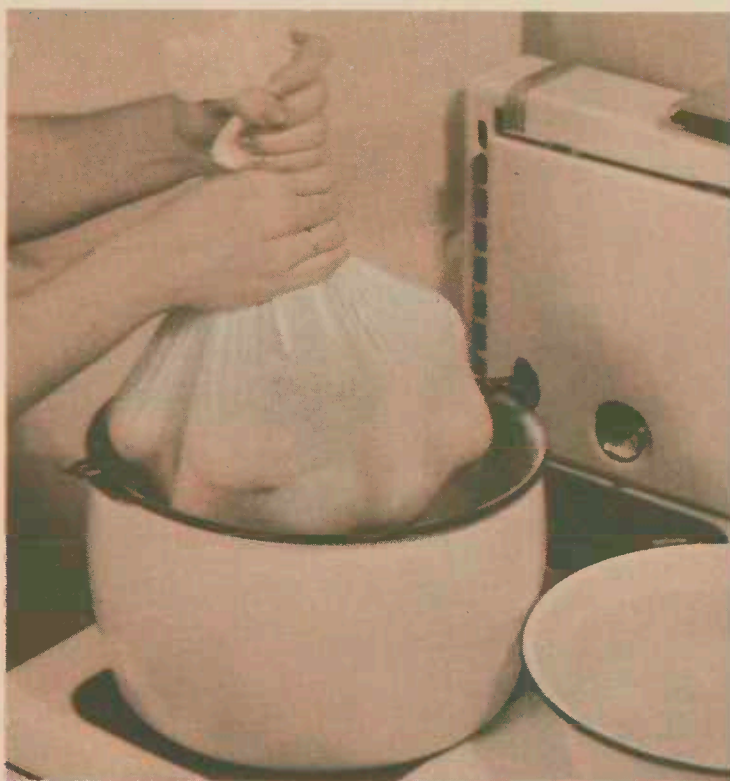


- Select firm, ripe, sound fruit. Sort for size.

- Wash thoroughly



- Dip in scalding hot water.....then in cold.....for easy peeling.



- Pare .... remove pits... cut into halves or slice.

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